

Domaine Rieflé NV Crémant d'Alsace Bonheur Festif

Pfaffenheim, Alsace

Sparkling White wine from France

Drinking window: 2017 - 2027

Bright straw with a persistent mousse of small bubbles. Aromas of honeysuckle, quince, tropical fruit and honey. Delicate canned pineapple and orange oil aromas and flavors are deep and pure. Finishes long and classically dry, displaying an enticing multilayered quality. You'd never guess this has 6 g/L residual sugar (the 7.5 g/L total acidity and 3.2 pH keep it vibrant and dry). It spends 18 months on the lees, and is mainly a blend of 90 percent Pinot Blanc and Auxerrois, the rest being Pinot Gris and Pinot Noir. Very serious Crémant; though it does not sport a vintage date on the label, it is in fact a 2014. Rieflé told me they are likely to start placing the vintage on the label soon.

Ian D'Agata. Tasting date: August 2016